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Pfeiffer (43) **Pub. Date: Mar. 6, 2003**(54) **MEAT PATTY AND PROCESS FOR
PRODUCTION THEREOF**(30) **Foreign Application Priority Data**

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(76) Inventor: **Arno U. Pfeiffer**, Magdeburg (DE)**Publication Classification**(51) **Int. Cl.⁷** **A23L 1/31**(52) **U.S. Cl.** **426/646**

Correspondence Address:

**WHITHAM, CURTIS & CHRISTOFFERSON,
P.C.****11491 SUNSET HILLS ROAD****SUITE 340****RESTON, VA 20190 (US)**(57) **ABSTRACT**

The invention relates to a process for producing patties of minced meat, comminuted bread or comminuted rolls, eggs and chopped onions which are mixed to form a mixture and shaped to form a patty. It is an object of the invention to provide a process and a meat patty which differs in appearance and taste from the conventional meat patties and in addition has an improved shelf life. The object is achieved by the meat being cured pork.

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